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 (21) International Application Number: PCT/US (22) International Filing Date: 5 June 1998 (co.) (71) Applicant (for all designated States except US): WRIGLEY JR. COMPANY [US/US]; 410 North: Avenue, Chicago, IL 60611 (US). (72) Inventors; and (75) Inventors/Applicants (for US only): YATKA, R [US/US]; 15127 South St. Andrews Court, Orland 60462 (US). TOWNSEND, Donald, J. [US/US]; Alo, 902 Joliet Road, LaGrange, IL 60525 (US). JO Sonya, S. [US/US]; 928 58th Street, LaGrange Fil. 60525 (US). GREENBERG, Michael, J. [US/US]; Brighton Court, Northbrook, IL 60062 (US). Daniel, J. [US/US]; 2805 Kincald Drive, Wood 60517 (US). (74) Agent: SHURTZ, Steven, P.; Brinks Hofer Gilson NBC Tower, Suite 3600, 455 North Cityfront Pla Chicago, IL 60611-5599 (US). 	obert, Park, partne HNSO lighland JS]; 16: STILE ridge,	BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, IT, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DB, DK, ES, FI, FR, GB, GR IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published With international search report.
AND GUM PRODUCED THEREBY (57) Abstract The present invention includes a method for product of N-substituted derivatives of aspartame, particularly need or other N-substituted derivative of aspartame sweetener drying. Neotame or another N-substituted derivative of as entrapped by absorption or extrusion, or treated by multiple sized to produce a substitute of the co-dried and particle sized to produce a substitute of the co-dried and substitute of the co-dried and substitute of the co-dried and substitute	cing a cotame, is obtopartame	DESTITUTED DERIVATIVES OF ASPARTAME IN CHEWING GUNdewing gum with a modified release sweetener selected from the groups well as the chewing gum so produced. The modified release neotameted by physically modifying the sweetener properties by coating an sweetener is coated by encapsulation, partially coated by agglomeration of encapsulation, agglomeration, absorption, or extrusion. The coatest of the coatest o

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METHOD OF CONTROLLING RELEASE OF N-SUBSTITUTED DERIVATIVES OF ASPARTAME IN CHEWING GUM AND GUM PRODUCED THEREBY

BACKGROUND OF THE INVENTION

The present invention relates to methods for producing chewing gum. More particularly the invention relates to producing chewing gum containing high-potency sweeteners which have been treated to control their release and enhance shelf-life stability.

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In recent years, efforts have been devoted to controlling release characteristics of various ingredients in chewing gum. Most notably, attempts have been made to delay the release of sweeteners and flavors in various chewing gum formulations to thereby lengthen the satisfactory chewing time of the gum. Delaying the release of sweeteners and flavors can also avoid an undesirable overpowering burst of sweetness or flavor during the initial chewing period. On the other hand, some ingredients have been treated so as to increase their rate of release in chewing gum.

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In addition, other efforts have been directed at perfecting the use of high-potency sweeteners within the chewing gum formulation, to thereby increase the shelf-life stability of the ingredients, *i.e.* the protection against degradation of the high-potency sweetener over time.

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A recently identified class of high potency sweeteners are N-substituted derivatives of aspartame. Some of these sweeteners may give a long lasting sweetness release when used in chewing gum, while others may give a fast release that may not be compatible with the release of flavor. By modifying N-substituted derivatives of aspartame by various methods, a

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